



DINNER

SAVOR the
GOLDEN
HOURS
with US...

BEGINNINGS

Chips, Salsa & Guacamole 16 | VN GF
yellow corn tortilla chips | charred tomato salsa
hass avocado guacamole

Ceviche Mixto 21 | GF*
shrimp | baja seabass | cucumber | pico de gallo
avocado | tostadas

Tuna Poke 24*
marinated cucumber | edamame | mango | avocado
seaweed salad | pickled ginger | furikake

Carlsbad Black Mussels 22*
lager-lemon butter | avocado | cilantro | pickled onion
warm baguette

Buffalo Chicken Wings 15 | GF
house buffalo sauce | crudité of vegetables
whipped buttermilk ranch

Loaded French Fries 24 | GF*
steak asada | charred poblano- white cheese sauce
tomato salsa | pickled serrano | guacamole | sour cream
cotija enchilada

Charred Eggplant Hummus 14 | VN
whipped garbanzo bean | ground sesame | coriander
pomegranate | roasted garlic flatbread | crisp chickpeas

SOUP & SALAD

Clam Chowder cup 9 | bowl 13
double smoked bacon | clams | red potato | crisp onion
enhancement: flat iron steak* 13, poached shrimp* 14,
grilled chicken 11

Cobb Salad 18 | GF
hard cooked egg* | crisp bacon
point Reyes bleu cheese | heirloom tomato | radish
green goddess dressing

Classic Caesar Salad 17
torn hearts of romaine | parmesan romano
lemon pepper croutons | Caesar dressing

Kale & Brussels Sprouts Salad 16 | V GF
cranberry- raisins | toasted almonds | pickled fennel
pecorino cheese dressing

HANDHELDS

choice of shoestring fries, onion rings, sweet potato tots

All American Burger 23*
honey cured bacon | sharp cheddar cheese | Ito
secret sauce | Amish seeded bun
substitute: vegan patty 21\$

Grilled Pacific Rockfish Tacos 25 | GF*
crimson cabbage slaw | avocado- lime crema
pickled onion | corn tortillas | tortilla chips
charred tomato salsa
Substitute: flour tortillas 3\$

ADDITIONAL

shoestring fries 7 | VN GF

whipped potato 7 | GF

onion rings 7 | V

sweet potato tots 7 | V GF

ENTREES

Local Striped Bass 37*
zucchini noodles | ricotta gnocchi | baby spinach
parsnip | citrus vinaigrette

Pan Roasted Salmon 36 | GF*
crisp potato pancake | root vegetable succotash
orange-mustard marmalade glaze

Seafood Scampi 39*
prawns | clams | black mussels | bay scallops
garlic- parsley cream | peppadew peppers
grilled lemon | grilled bread

Short Rib Ragu & Pappardelle Pasta 39
san Marzano tomatoes | portobellini mushroom
pecorino cheese | herb breadcrumb

Baked Half Chicken 35
cornbread pudding | crushed sweet potato
sour honey- horseradish sauce

Flat Iron Steak Frites 34 | GF*
chimichurri | shoestring fries

6oz Filet Mignon 52 | 14oz Ribeye* 49*
whipped potato | asparagus | cauliflower sprouts
crisp onions | porto demi glaze
enhancement: jumbo prawns* 16\$

Cider Braised Carrots 27 | VN GF
whipped garbanzo bean | beluga lentils | ginger
toasted almond | crisp herbs

SWEET

Cinnamon Cereal Milk Cake 12 | V
cinnamon sugar whipped cream | cookie crumbles
white chocolate drizzle | fresh strawberry

Warm Brownie a la mode 11 | V
double fudge | caramel | pecans
vanilla or chocolate ice cream

Pistachio Ricotta Crème Cake 13 | V
vanilla sponge cake | pistachio & ricotta crème
crisp blueberries

Ice Cream and Sorbet 9
peppermint, vanilla, chocolate | V GF
dragon fruit | VN GF

A 5% surcharge will be added to all guest check to defray the increase in California state wages. An 18% service charge will be added to parties of 7 or more. Tax and gratuity not included. Menu items and pricing subject to change.